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Over the Keenest Market at Four Dollars a year, payable half yearly in advance. All subscriptions for less than a year to be paid in advance, and all orders for discontinuance must be accompanied by the amount due.

The BANGOR COURIER is published at the office of the Daily Whig and Courier, every Tuesday morning, at Two Dollars a year in advance, or Two Dollars and Fifty Cents if not paid within six months from the time of subscribing. The publishers will not hold themselves responsible for any error that may occur, beyond the amount charged for the advertisement.

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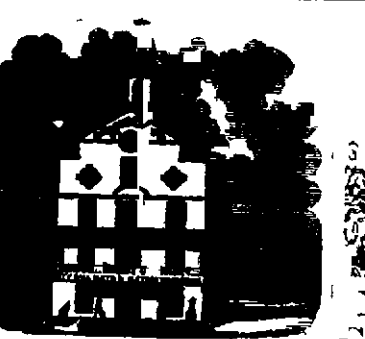
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Spring and Summer  
Gentlemen's Clothing

Gentlemen's Clothing. The city in want of First Rate Clothing, are respectfully invited to call and examine the largest stock of FASHIONABLY MADE SPRING AND SUMMER CLOTHING.

which can be found in the city consisting of every variety of garments made up in the most superior manner, and warranted to give satisfaction.

Also on hand a splendid assortment of Cloth, Dressing Cases, and Vestings and every variety of Goods suitable for Spring and Summer wear, which will be made up to order in the most fashionable manner and will be sold at prices as low as at any establishment in the Union. Please call early at

Brown, Lawrence & Sweeney's, Nos. 6, 7, 9, 11, and 12, OLD STATE HOUSE, Fronting State St., BOSTON.

March 15 1894. d2w&wly oct 3

Every Body can find Relief FROM suffering produced by the attacks of Cholera, Dysentery, and all those diseases of the Stomach and Bowels so common in the summer season by using the SUMMER CORDIAL.

The Public need a CERTAIN REMEDY for the above complaints and can secure it for ten cents a bottle in the SUMMER CORDIAL, BILLS and TRAFFIC Proprietors and Manufacturers, Great Falls.

For sale in Bangor by SARGENT & EMERSON, only Agents. d2w

SOME NEW BANGOR COOKING STOVE, AN AIR-TIGHT Cooking Stove, WILL DO DOUBLE DUTY.

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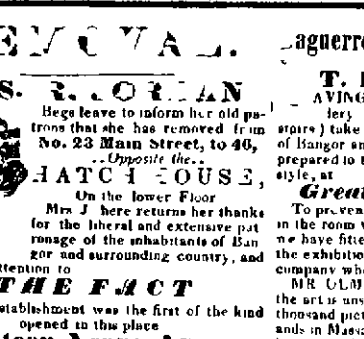
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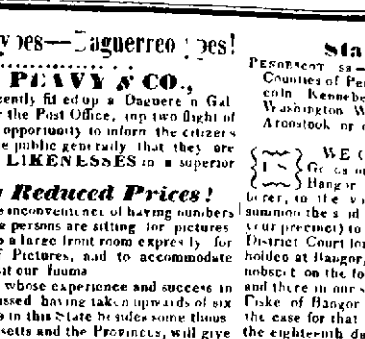
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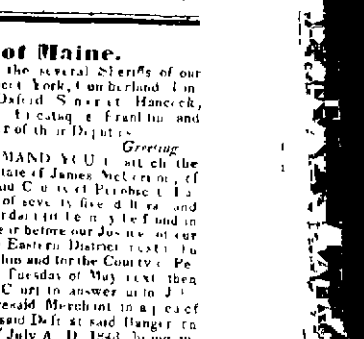
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